

CLAIMS

1. It is the unit which cuts the surface of the bread dough at an equal depth, and the characteristics of this unit is that the dough upper surface profile information taken with laser sensor connected with a mechanism where the position adjustment can be made easily in three axles is followed with an electronic enclosed cycle system, and that the movement of the cutting knife group in the cutting depth direction is moved with an encoder – servo motor control.
2. The cutting knife connection in Claim 1 is made with a mechanism which can be easily dismounted and mounted without need for any adjustment.
3. The cutting knife in Claim 1 is immersed into water within a container at the end of each period and its position is changed with a pneumatic piston for the next period.
4. With the incorporation of an optional cutting knife mechanism for the 4th axis, a single or multiple cutting operation can be obtained in length or breadth on the manufacture.